

Autumn Spice Turkey Brine

2 Cups Coarse Sea Salt

1 1/2 cups firmly packed brown sugar

6 Star Anise

1/2 cup Juniper berries

1/4 cup dried garlic

1/4 cup dried onion

Zest of 2 oranges

Zest of 1 Lemon

1/2 cup diced Dried apples

1/4 cup fresh rosemary leaves

3 Tablespoons Black Pepper

2 1/2 gallons water

Turkey

For turkey up to 20 pounds:

In a large pot over high heat, combine all solid ingredients (except the turkey) and one gallon of the water. Cook on high, stirring frequently to assure all of the salt and sugar in the brine blend is dissolved. Let cool to room temperature, then refrigerate until well chilled. In a large container (I use my canner), combine the cold brining liquid with the remaining 1 1/2 gallons of water. Add your thawed turkey, with the giblets removed, to the mixture. Cover and refrigerate 12-36 hours, turning turkey once to assure it has completely soaked in the mixture.

Just before roasting, remove the turkey from the brine, rinse well with cold water and pat dry with paper towel. Cook as directed in whichever recipe you are using.